

## **Chef de Cuisine – New Bistro Concept in Dripping Springs, Texas**

Short Mama's Bistro is completing the transformation of an historic residence in Dripping Springs, Texas into a European-inspired dining destination that blends history, hospitality, and culinary artistry. We are excited to offer a ground floor opportunity for an experienced Chef de Cuisine to lead our small, dynamic kitchen team. We value culinary creativity, teamwork, and a commitment to using fresh, quality ingredients. This is an exciting opportunity to add your creative talents to our menu, where quality and innovation drive everything we do.

### **What You'll Do:**

- Lead and mentor our kitchen team to execute our menu with precision and creativity;
- Develop and refine menu items that complement our vision and reflect seasonal availability;
- Manage kitchen workflow in a supportive atmosphere;
- Manage, with attention to detail, all prep and plating;
- Contribute to a positive, collaborative kitchen culture;
- Collaborate with ownership on menu strategy and culinary direction;
- Maintain kitchen operations, food safety standards, and inventory management; and
- Bring your culinary expertise and passion to a role where your ideas directly shape our food program.

### **What We're Looking For:**

- Proven culinary skills and experience in a professional kitchen;
- Strong emotional intelligence and ability to stay composed during busy service;
- Natural hands-on leadership qualities and passion for team motivation; and
- Commitment to quality, creativity, and continuous improvement.

### **What We Offer:**

Full-time position with competitive base salary, depending on experience, health care benefits, and periodic profit sharing. We insist on work life balance. We encourage passion in the workplace, while balancing and enjoying life in the beautiful Texas Hill Country.

### **How to Apply:**

Click the "Jobs" tab on our site ([shortmama.com](http://shortmama.com)) to submit your interest. We'd love to hear about your culinary philosophy and experience leading kitchen teams.